

Amendment To The Claims

1. (Currently Amended) A method of fermenting a liquid medium with a yeast slurry from a previous fermentation, the method comprising the steps of:
 - (a) providing ~~[[a]]~~ an undiluted yeast slurry from a previous fermentation having 40 g/l yeast to 80 g/l yeast on a dry weight basis, wherein the yeast experienced anaerobic conditions in the previous fermentation;
 - (b) passing at least a portion of the yeast slurry through a membrane contactor, the contactor comprising at least one hydrophobic, microporous membrane, the membrane having a liquid side and a gas side, wherein the contactor is connected to an oxygen source, and wherein at least a portion of the yeast slurry is in proximity to the membrane on the liquid side;
 - (c) delivering oxygen from the oxygen source to the gas side of the membrane under conditions that cause at least a portion of the oxygen to transfer from the gas side of the membrane to the yeast slurry such that the k_La is at least 0.005 sec^{-1} and such that the pressure on the liquid side of the membrane is kept higher than the pressure on the gas side of the membrane; and
 - (d) thereafter pitching a liquid medium with the yeast slurry.
2. (Original) The method of claim 1, wherein the yeast slurry is circulated in a closed system between a yeast tank and the membrane contactor.
3. (Cancelled)

4. (Previously Presented) The method of claim 1, wherein the medium is wort.

5. (Original) The method of claim 4, wherein the wort is aerated prior to pitching.

6. (Original) The method of claim 4, wherein the wort is not aerated prior to pitching.

7. (Withdrawn) A fermented beverage made by the method of claim 3.

8. (Withdrawn) The beverage of claim 7, wherein the beverage is beer.

9. (Cancelled)

10. (Previously Presented) The method of claim 1, wherein the k_La is at least 0.1 sec^{-1} .

11. (Previously Presented) The method of claim 1, wherein the k_La is at least 0.4 sec^{-1} .